



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 20 April 2020  
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison  
NAME POSITION

Transmitted by: Christopher Jones, AOC  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

31

\*\*Note in Supplemental notes

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

462

How many people formally counted in this facility describe themselves as the following gender?

Female:

16

Male:

446

Nonbinary:

N/A

Prefer not to say:

N/A



How many people formally counted in this facility describe themselves as transgender?

*Number of people that describe themselves as transgender:*

How many people have been brought into the facility this week?

*Number of people brought into the facility this week:*  As of Monday 4/20

How many people have left the facility this week?

*Number of people who left the facility this week:*

How many people and where did those who left the facility go?

*Released into community:*

*Formally removed from the United States:*

*Moved to other facility:*

*Other \_\_\_\_\_:*

How many people are currently being housed in the Annex?

*Number of people who are being housed in the Annex:*

*Female:*

*Male:*

### **DOCUMENTS RECEIVED:**

Daily Kitchen Opening and Closing Checklists

*RECEIVED* ☒

*NOT RECEIVED* ☐

Daily Foods Production Service Records

*RECEIVED* ☒

*NOT RECEIVED* ☐

Temperature Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Law and Leisure Library Logs

*RECEIVED* ☒

*NOT RECEIVED* ☐

Medical Staffing Update

*RECEIVED* ☒

*NOT RECEIVED* ☐

## **SUPPLEMENTAL NOTES:**

### **KITCHEN DOCUMENTS:**

Menu provided, see attached documents

### **MEDICAL:**

Warden Choate provided the weekly update on medical staffing.

Current status of staff and hiring:

- 1-Health Services Administrator
- 1-Assistant Health Services Administrator
- 1- Medical Administrative Assistant
- 15-RN's
- 12-LPN's
- 1-MD, additional MD in clearance process
- 2-PA's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 4-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1-Dental Assistant
- 5-Agency RN's

### **LAW LIBRARY:**

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 4/13-4/17 were provided. Each dorm averaged from 3-5 detainees accessing the library

### **COUNTS:**

11 detainees in Restrictive Housing Unit. 7 are in for disciplinary. 4 are in for Peace and Quiet

### **COVID-19 UPDATES:**

2 ICE personnel in Aurora Contract Detention Facility confirmed COVID-19 tested positive  
3 confirmed COVID-19 cases for GEO staff

No COVID-19 cases for Detainees (4/21/20)

There are 31 detainees in cohort in Pod C4, to rule out COVID-19 due to GEO employee testing positive on April 17, 2020. Tri-County Health was notified about positive test on April 17, 2020. Employee's last work date was April 13, 2020. Pod C4 will be in 14 day Cohort and ends April 27, 2020. Twice daily temperature checks and health assessments being conducted for detainees. Additionally, beginning April 17, 2020, detainees are now issued masks on Mondays, Wednesdays, and Fridays.

Per ICE: The masks are general surgical masks. We cannot mandate the detainees to wear them, we can just highly suggest the importance of them wearing them. Medical has been in the pods to instruct the detainees on the proper wearing of the masks and what they help with. We have been in the pods, with our mask on, and stated why its important to wear the mask.

#### HUMANITARIAN PAROLE:

Humanitarian parole is handled by DHS – that can be by ICE or USCIS.

Our office has been consistently told that release data, or anything that results from an order of the court, comes from EOIR. Our office tried to get these numbers by asking where people are released to when they leave, but ICE says that information is held by ICE Transport and we'd have to inquire with them. They just send links to annual reports, etc.

**FOOD SERVICE**

**UNIT: 195-AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 4-13-20

**Time:** AM **Time:** 1740 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		158	183	
and chemical agent used in Final Rinse	Lunch		156	187	
	Dinner		154	184	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	118	200 ppm
	Lunch		114	118	200 ppm
	Dinner		120	126	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		0	36	38
Record temperatures, Freezer and Walk-ins	PM		-2	37	40
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b> 105-120	<b>PM</b> 105-120			
	116	120			

Signature, Cook Supervisor (AM) 4/13/20 DATE

Signature, Cook Supervisor (PM) A. R...

FOOD SERVICE MANAGER 4-19-20 DATE



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# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 13, 2020

DATE: APRIL 13, 2020			CYCLE: 2			MONDAY				BREAKFAST	
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Fungary	<del>Rice &amp; Raisins</del> Dry Cereal	1 cup	3 BX	0330	RT	VEGETARIAN	Rice & Raisins 1 c	RT	52	0	
Elvin	Scrambled Eggs	1/2 cup	5 BX	0730	180		Turkey Ham 2 oz	170	5	6	
Vane	Jelly Salsa	2 pkts	<del>1 BX</del>	0330	RT		Diet Jelly	1 pk	RT	52	0
Soto	<del>Biscuit or</del> Tortilla	1 b/ 2 T	3 BX	0330	RT		Bread	1 sl	RT	415	0
Amur	Fruit	1/2 cup	1 BX	0330	RT		Canned Fruit	1/2 c	RT	104	0
Rublo	Margarine	1 pat	1 BX	0330	40		Margarine	1 pat	40	134	0
Marlon	Sugar	2 pkts	14 BX	0330	RT		Sugar Sub	2 pks	RT	104	0
Jung	Coffee	8 oz	0.30	0330	179		Coffee	8 oz	180	6.30	5
Young	Milk 2%	8 oz	602	0330	40		Milk 2%	8 oz	40	602	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:	Cook Supervisor	Population 583		Staff 6	
		Population ICE 525		Labeled & Refrigerated	
Signature:	Food Service Manager	Call Backs 2		Yes	
		Test Trays 2		No	

Prepared by:	Johnny Sack	HS SNACK		Sack meal		Johnny Sack Meal Counts	
		Protein	1 oz	TEST		Test Sacks	
		Bread	2 slices				
		HYPER CALORIC		CALL			
		Protein	2 - 2oz	BACK			
		Bread	4 slices				
		Cookie	1 each	TOTALS			
		Drink	1 each				



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DATE: APRIL 13, 2020

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 13, 2020			CYCLE: 2			MONDAY			LUNCH		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Leonio Francis seum Tom Gomez	Ck Fried Steak	4 oz	2.2 case	0900	181°	VEGETARIAN	Baked Chicken 4 oz	178°	3/4 case	1 pm	
	Whipped Potatoes	1/2 cup	1 case	0500	179°	Whipped Potato 1 cup	Steam Potato 1/2 c	179°	1 case	N/A	
	Cream Gravy	1/4 cup	1.5 case	0600	191°						
	English Peas	1/2 cup	3 case	0530	173°	Peas 1 cup	English Peas 1 c	193°	3 case	N/A	
	Carrots	1/2 cup	3 case	0530	193°	1 cup	Carrots 1/2 c	193°	3 case	N/A	
	Dinner Roll	1 each	2.5 case	0900	RT	Carrots 1 cup	Dinner Roll 1 ea	RT	2.5 case	N/A	
	Margarine	1 pat	1 case	0830	RT	1 cup	Margarine 1 ea	RT	1 case	N/A	
	Salad	1/2 cup	2.5 case	0915	39°	Dinner Roll 2 each	Salad 1/2 c	39°	2.5 case	N/A	
	Dressing	1 oz	1 case	0830	RT		Diet Dressing 1 pkt	RT	N/A	N/A	
	Unsweet Tea	8 oz	.30 case	0815	37°		Unsweet Tea 8 oz	37°	.30 case	N/A	
<div>Portions verified by: <u>Paul D</u></div> <div>Signature: <u>Cook Supervisor</u></div> <div>Signature: <u>Food Service Manager</u></div>											
<div>Meal Count Documentation</div> <div>Population 583</div> <div>Staff 4</div> <div>Population - ICE 525</div> <div>MARSHALLS 58</div> <div>Call Backs 4</div> <div>Test Trays 2</div> <div>Labeled &amp; Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</div> <div>Johnny Sack Meal Counts</div> <div>HS SNACK</div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cook 1 each</div> <div>Drink 1 each</div> <div>TOTALS</div>											
<div>MEAL TRAY SET UP</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> <div>Salad</div> <div>Chk Fried Steak</div> <div>Potatoes</div> <div>Dinner Roll</div>											

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DATE: APRIL 13, 2020

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 13, 2020			CYCLE: 2			MONDAY			DINNER		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Barahona	Turkey Bologna	4 oz	160 lbs	1500	38°	VEGETARIAN	Turkey	37°	1 pk	0	
Sandavon	Potato Salad	1/2 cup	8 PMS	1300	37°	Mac & Cheese	Greens	149°	1 pk	0	
Sandavon	Vegetarian Beans	1 cup	13 PMS	1100	200°	1 cup	Pinto Beans	200°	13 PMS	0	
Takwi	Lettuce	1/4 cup	2 bins	1300	39°	Beans	Lettuce	39°	2 bins	0	
Valdeson	Onion	1 slice	1 bin	1300	39°	1 cup	Onion	39°	1 bin	0	
	Pickle	2 each	0	1	1	Lettuce	Mustard	RT	1 CS	0	
Hassan	Mustard	1 pkt	1 CS	1400	RT	1/2 cup	Diet Dressing	RT	2 CS	0	
Alom	Salad Dressing	1 pkt	3 CS	1400	RT	Salad Dressing	Bread	RT	1 bin	0	
Li	Bread	2 slices	2 bins	1400	RT	1 packet	Fresh Fruit	38°	6 CS	0	
Valdeson	Canned Fruit	1/2 cup	6 PMS	1500	38°		Unsweet Drink	34°	1	0	
Li	Drink w/ Vit C	8 oz	40 CS	1300	34°						
<div> <div>Portions verified by:</div> <div> <div>Signature: A. Romo</div> <div>Cook Supervisor</div> <div>Signature: B. Lopez</div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 553</div> <div>Staff 15</div> </div> </div> <div> <div>Population - ICE 524</div> <div>MARSHALLS 55</div> <div>Call Backs 0</div> <div>Test Trays 2</div> </div> <div> <div>Labeled &amp; Refrigerated</div> <div>Yes No</div> </div> <div> <div>Johnny Sack Meal Counts</div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div>											

Portions verified by:

Signature: A. Romo

Cook Supervisor

Signature: B. Lopez

Food Service Manager

Meal Count Documentation

Population 553 Staff 15

Population - ICE 524

MARSHALLS 55

Call Backs 0

Test Trays 2

Labeled &amp;

Refrigerated

Yes

No

Johnny Sack

Meal Counts

Sack

meal

HS SNACK

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

Johnny Sack

Proteins 2 - 2oz

Bread 4 slices

Fruit 1 each

Drink 1 each

Prepared by:

Proteins

Bread

Fruit

Drink

MEAL TRAY SET UP

Protein

Bread

Fruit

Drink

Potato Salad

Fruit

Onion

Bologna

Bread



**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 4-14-20

**Time:** AM **Time:** 1720 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		156	182	
and chemical agent used in Final Rinse	Lunch		154	180	
	Dinner		152	187	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		114	117	200 ppm
	Dinner		129	111	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-3	36	40
Record temperatures, Freezer and Walk-ins	PM		-1	37	39
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		62	69	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120	105-120			
	115	157			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



DATE: APRIL 14, 2020

## CYCLE: 2

**TUESDAY BREAKFAST**



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# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 14, 2020

CYCLE: 2

TUESDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Francis	Chicken Patty	4 oz	2 1/4 case	0900	181°	VEGETARIAN	Baked Chicken 4 oz	183°	2 3/4 case	1 per
Luo	Cream Gravy	1/4 cup	1.5 case	0645	198°	Peanut Butter	Beans 1 1/2 c	166°	1 1/2 case	N/A
Tom	Rice	1/2 cup	1 1/4 case	0600	188°	3 oz	Rice 1 c	188°	1 1/4 case	1 per
Gomez	Green Beans	1/2 cup	6 case	0830	193°	Grape Jelly	Green Beans 1 c	193°	6 case	1 per
	Roll	1 ea	2.5 case	0900	RT	2 packets	Bread 2 sl	RT	6 1/2 sl	N/A
	Margarine	1 pat	1 case	0830	RT	Bread	Margarine 1 pat	RT	1 case	N/A
	Brownie	1 piece	1.5 case	0945	RT	4 slices	Salad 1 c	N/A	N/A	N/A
Seun	Unsweet Tea	8 oz	30 case	0830	37°		Diet Dressing 1 oz	RT	N/A	N/A
							Canned Fruit 1 ea	2 1/2 case	RT	N/A
							Unsweet Tea 8 oz	30 case	37°	N/A

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 578 Staff 14

Signature: *Mark* Cook Supervisor

Signature: *B. Varghese* Food Service Manager

Population - ICE 520  
MARSHALLS 58  
Call Backs 3  
Test Trays 2

First cart out: 10:00

Last cart out: 11:10

Signature: *Mark*

Prepared by:	Johnny Sack	Sack meal	TEST	Meal Counts	MEAL TRAY SET UP
	Proteins 2 - 2oz	Protein 1 oz	TEST	Johnny Sack	
	Bread 4 slices	Bread 2 slices		Meal Counts	
	Fruit 1 each	HYPER CALORIC	CALL	Test Sacks	Green Beans
	Drink 1 each	Protein 2 - 2oz	BACK		Brownie
		Bread 4 slices			
		Cookie 1 each	TOTALS		
		Drink 1 each			

77 sack

Chicken Patty  
Gravy



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# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 14, 2020

CYCLE: 2

TUESDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sadhi -	Turkey Hot Dog	2 each	7 Pns	1400	192°	VEGETARIAN	Ground Turkey	4 oz	1 Pn	0
Islam -	Hot Dog Buns	2 each	3 bins	1400	RT	Cheese	Bread	2 sl	1 Pn	0
Sandavai -	Macaroni Salad	1/2 cup	8 Pns	1300	188°	4 oz	Macaroni	1/2 c	8 Pn	1
Sandavai -	Corn	1/2 cup	7 Pns	1100	198°		Corn	1/2 c	7 Pn	0
Gomez -	Coleslaw	1/2 cup	2 bins	1300	37°		ColeSlaw	1 c	2 bin	0
Lakeesari -	Onion, diced	1/4 cup	2 Pns	1400	38°		Coleslaw Dressing		1 Pn	0
Hossain -	Pickle Relish	1 oz	3 CS	1400	RT		Onion, diced	1/4 c	2 Pn	1
Hossain -	Mustard	2 pkts	1 CS	1400	RT		Mustard	1 pkt	1 CS	0
Hossain -	Drink w Vit C	8 oz	4005	1300	33°		Fresh Fruit	1 ea	1 CS	0
							Unsweet Drink	8 oz	33°	0
Portions verified by: <u>A. Dany</u> Signature: <u>A. Dany</u> Cook Supervisor Signature: <u>A. Dany</u> Food Service Manager										
Meal Count Documentation Population 578 Staff 15 Population -ICE 520 MARSHALLS 58 Call Backs 0 Test Trays 2										
Labeled & Refrigerated Yes No Johnny Sack Meal Counts HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
MEAL TRAY SET UP coleslaw onion corn Mac Hot Dogs										

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

## OPENING and CLOSING CHECKLIST

Date: 4/15/20

Time: 0200 AM Time: 1736 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked					
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		158	190	
and chemical agent used in Final Rinse	Lunch		159	183	
	Dinner		157	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		175	175	200ppm
	Lunch		170	171	200ppm
	Dinner		171	172	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM		-3.0	35.2	36.1
Record temperatures, Freezer and Walk-ins	PM		-4.1	36.3	38.4
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	70	
Record temperatures, Dry Storage Areas	PM		70	65	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120	PM 105-120			
	130	141			

[Signature] 4/15/2020  
Signature, Cook Supervisor (AM) DATE

[Signature] 4-15-20  
Signature, Cook Supervisor (PM)

[Signature] 4-19-20  
FOOD SERVICE MANAGER DATE



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# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 15, 2020

CYCLE: 2

WEDNESDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Fangang	Oatmeal	1 cup	1.25	0300	179	VEGETARIAN	Oatmeal 1/2 c	179	1412	2.00
Joel	Cream Meat Gravy	1/2 cup	1.25	0330	168	Fried Potatoes	Turkey Ham 2 oz	RT	600	0
Okelce	Fried Potatoes	1/2 cup	1.25	0330	159	1 cup	Steam Potatoes 1/2 c	159	1200	3.00
Joel	Biscuit	1 each	1.25	0200	RT	Biscuit 2 each	Biscuit 1 ea	RT	1100	3.00
Omara	Margarine	1 pat	1.25	0200	34		Diet Jelly 1 pkt	RT		
Michael	Fruit	1 each	1.25	0200	RT		Sugar Sub 2 pks	RT		
	Sugar	2 pkts	1.25	0200	RT		Coffee 8 oz	188		
Kevin	Coffee	8 oz	1.25	0300	198		Milk 2% 8 oz	341		
Michael	Milk 2%	8oz	5.00	0450	34		Canned Fruit 1/2 c	24		
Portions verified by:										
Meal Count Documentation										
Population 519 Staff										
Population - ICE 467										
MARSHALLS 51										
Call Backs 51										
Test Trays 2										
Labeled & Refrigerated Yes No										
Johnny Sack Meal Counts										
Sack meal										
TEST										
Protein 1 oz										
Bread 2 slices										
HYPER CALORIC										
CALL										
Protein 2 - 2oz										
BACK										
Bread 4 slices										
Cookie 1 each										
TOTALS										
Drink 1 each										
Labeled & Refrigerated Yes No										
MEAL TRAY SET UP										
Sugar Potato										
Biscuit										
Oatmeal										

Signature:

Cook Supervisor

Signature:

Food Service Manager

Prepared by:

Johnny Sack 201

Sterile

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

Secure Services™

DATE: APRIL 15, 2020

CYCLE: 2

WEDNESDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Phyllomen	Burrito	4 oz	10 case	0800	181°	VEGETARIAN	Ground Turkey	4 oz	1 case	N/A
Medina	Pinto Beans	1 cup	2.5 case	0800	195°	405 Veggie Burrito	Pinto Beans	1 c	2.5 case	1 per
Ramos	Spanish Rice	1/2 cup	1 case	0830	190°	4 oz	Broccoli	1/2 c	2.5 case	1 per
Gomez	Salsa	1/4 cup	4 case	0930	39°		Salsa	1/2 c	4 case	N/A
	Lettuce	1/2 cup	2 case	0930	39°		Shred Lettuce	1/2 c	2 case	N/A
	Dressing	1 oz	1 case	0815	RT		Diet Dressing	1 pk	N/A	N/A
	Cheese	1 oz	1.5 case	0945	39°				2 case	N/A
	Peanut Butter Cake	1 piece	1 case	0900	RT		Fresh Fruit	1 ea	33 case	N/A
IWO	Unsweet Tea	8 oz	30 case	0830	27°		Unsweet Tea	8 oz	30 case	N/A

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:	Cook Supervisor	Population	Staff
	Phyllomen	Population - ICE	3
		MARSHALLS	
Signature:	Food Service Manager	Call Backs	Labeled & Refrigerated
		Test Trays	Yes No

Prepared by:	Johnny Sack	HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP
	Proteins	2 - 2oz	TEST	Test Sacks	Spanish Rice
	Bread	4 slices	TEST	Labeled & Refrigerated	Lettove Cheese
	Fruit	1 each	CALL	Yes No	Burrito
	Drink	1 each	BACK		Salsa
			TOTALS		
			1 each		
			1 each		





Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 15, 2020

CYCLE: 2

WEDNESDAY DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Athena Kernance/Elyan	Meat & Veg Stew	1 cup	160lb	1200	170	VEGETARIAN	Stewed Meat 4 oz	170	13 pans	
	Rice	1/2 cup	56lb	1100	165	Rice	1/2 c	165	7 pans	
	Cabbage	1/2 cup	309g	1100	174	1 cup	1/2 c	174	8 pans	
	Onion	1 slice	1 bag	Done	33	Cabbage	1 sl	33	3 pan	1/2 pan
	Cornbread	1 each	Done	Done	RT	1 cup	1 c	160	1 pan	
	Margarine	1 pat	1/2 CO	1	33	Mix Vegetables	1/2 c	33	2 Tub	1/2 Tub
	Salad	1/2 cup	3 CO	1330	33	1 cup	1 oz	RT	35	1 CO
	Dressing	1 oz	3 CO	1330	RT	Cornbread	1 sl	RT	55L	
						2 pieces	1/2 c	33	1 pan	
	Drink w/Vit C	8 oz	15	1200	40		Unsweet Drink 8 oz	40	15	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:	<i>Atwell</i>	Population	519 Staff	15
Signature:	<i>B. Vazquez</i>	Population - ICE	519	463
	Cook Supervisor	MARSHALLS	56	
	Food Service Manager	Call Backs	2	
		Test Trays	2	
		Labeled & Refrigerated	Yes	No
		Johnny Sack Meal Counts		

Prepared by:	Johnny Sack	Sack meal	TEST	MEAL TRAY SET UP
	Proteins	2 - 2oz	1 oz	
	Bread	4 slices	2 slices	Corn
	Fruit	1 each	HYPER CALORIC	Salad
	Drink	1 each	2 - 2oz	Meat/Veg
			4 slices	
			1 each	Pice
			1 each	Stew



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 4/16/20

Time: 0700 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		159	176	
and chemical agent used in Final Rinse	Lunch		150	185	
	Dinner		150	185	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		174	174	200 ppm
	Lunch		172	178	200 ppm
	Dinner		173	165	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM		3.2	35.1	37.9
Record temperatures, Freezer and Walk-ins	PM		4.4	36.2	37.3
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		75	67	
Record temperatures, Dry Storage Areas	PM		70	65	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120	PM 105-120			
	171	175			

2H 4/16/20  
Signature, Cook Supervisor (AM) DATE

DA  
Signature, Cook Supervisor (PM)

B. Vazquez 4/19/20  
FOOD SERVICE MANAGER DATE



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 16, 2020

CYCLE: 2

THURSDAY BREAKFAST

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sou	Scrambled Eggs	1/2 cup	5.5	0200	162	VEGETARIAN	Bran Flakes 1 c	RT	4/10	1/2 Pro
Gogang	Diced Potatoes	1/2 cup	7.5	0200	185		Peanut Butter 1 oz	RT	8/10	2 1/2 Pro
Es. v. s. p. m.	Ketchup	1 pkt	1.05	0200	RT		Bread 2 sl	RT	—	—
Domingo	Biscuit	1 each	1.4	0300	RT		Diet Jelly 2 pks	RT	15/10	4 Pro
Ex. v. s. p. m.	Jelly	2 pkts	3.5	0300	RT		Sugar Sub 2 pks	RT	—	—
Ex. v. s. p. m.	Margarine	1 pat	1.5	0300	34		Coffee 8 oz	182	—	—
Ex. v. s. p. m.	Sugar	2 pkts	7.5	0300	RT		Milk 2% 8 oz	33	—	—
Ex. v. s. p. m.	Coffee	8 oz	3.5	0330	182		Canned Fruit 1/2 c	RT	—	—
Yang	Milk 2%	8 oz	5.40	0445	33				—	—

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 515

Staff

Signature:

2/10/20

Cook Supervisor

Signature:

B. Buzzard

Food Service Manager

Population - ICE 4199

MARSHALLS 56

Call Backs 0

Test Trays 2

Labeled &amp;

Refrigerated

Yes

No

First cart out: 0445

Last cart out: 0535

Signature

Prepared by:

Johnny Sack 304

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Signature:

Proteins

2 - 2oz

Bread

4 slices

Fruit

1 each

Drink

1 each

Protein 1 oz

Bread 2 slices

HYPER CALORIC

Protein 2 - 2oz

Bread 4 slices

Cookie 1 each

Drink 1 each

TEST

CALL

BACK

Test Sacks

Labeled &amp;

Refrigerated

Yes

No

Eggs

Jelly/Sugar

Ketchup

Biscuit

Potatoes



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 16, 2020

CYCLE: 2

THURSDAY LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Francis	Hamburger	4 oz	13 pan	0730	170	VEGETARIAN Cheese 3 oz	Hamburger	4 oz	13 pan	8 patty
Robert	Bun	1 each	12 packs	0900	RT		Bread	2 sl		
Harry	Oven French Fries	1/2 cup	705	0930	170		Green Beans	1 1/2 c	1 pan	
Gidem	Ranch Beans	1 cup	150 lbs	0100	1830	Ranch Beans 1.5 cups	Beans	1 c	1 pan	2 pan
Kidane	Shredded Lettuce	1/4 cup	60 pan	0700	40		Shred Lettuce	1/4 c	60 pan	
Wefan	Onion	1 slice	1 bag	0930	38		Onion	2 sl	1 tub	
Lopez	Salad Dressing	1 pkt	125	0900	RT		Mustard	1 pkt	125	
Gidem	Ketchup	1 pkt	125	0900	RT		Canned Fruit	1/2 c	100	
	Unsweet Tea	8 oz	35	0830	40		Unsweet Tea	8 oz	35	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

*Reved*  
Cook Supervisor

Population - ICE 509

Staff 6

First cart out: 1020

Signature:

*B. Lopez*  
Food Service Manager

MARSHALLS 56

Labeled &

Last cart out: 1140

Signature:

Refrigerated

Signature

Call Backs 5

Yes No

*Reved*

Prepared by:

Johnny Sack

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz
Bread	2 slices
HYPER CALORIC	
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

TEST	
CALL	
BACK	
TOTALS	

Test Sacks	
Labeled & Refrigerated	
Yes	No

Bun

Lettuce

Fries

Onion  
Hamburger Patty

Bean



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 16, 2020

CYCLE: 2

THURSDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Thwell Lopez	Taco Meat	4 oz	100	1100	170	VEGETARIAN	Ground Turkey 4 oz	165	1 per	
	Rice	1/2 cup	50 lb	1100	164	Rice 1 cup	Rice 1/2 c	164	7 per	
	Pinto Beans	1 cup	3 bags	1100	190	Pinto Beans 2 cups	Pinto Beans 1 c	190	16 per	
	Salsa	1/2 cup	5 to done	30		Pinto Beans 2 cups	Salsa 1/2 c	38	6 per	12 per
	Shred Lettuce	1/4 cup	2 co	done	38	Shred Cheese 1/2 cup	Shred Lettuce 1/2 c	38	2 lb	
	Shred Cheese	1/4 cup	1 co	1330	38			38	1 lb	
	Tortillas	2 each	3 co	1330	RT		Tortilla 1 ea	RT	3 co	1/2
	Applesauce Cake	1 piece	2 bags	done	RT		Fresh Fruit 1 ea	38	55	
Drink w Vit C	8 oz	15 BK	1200	40		Unsweet Drink 8 oz	40	15		
<p>Portions verified by: <i>Atwell</i></p> <p>Signature: <i>B. Lopez</i> Cook Supervisor</p> <p>Signature: <i>B. Lopez</i> Food Service Manager</p>										
<p>SERVICE DOCUMENTATION</p> <p>First cart out: <i>1545</i></p> <p>Last cart out: <i>1700</i></p> <p>Signature: <i>AA</i></p>										
<p>MEAL TRAY SET UP</p> <p>Salsa Cake Lettuce</p> <p>Beans Rice</p> <p>Meat</p>										

**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

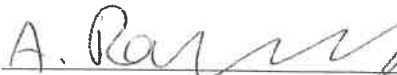
**Date:** 4/17/2020

**Time:** 0700 AM **Time:** 1645 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		157	178	
and chemical agent used in Final Rinse	Lunch		155	180	
	Dinner		155	180	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		175	170	200 ppm
	Lunch		172	170	200 ppm
	Dinner		159	159	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM		-2.5	36.9	37.2
Record temperatures, Freezer and Walk-ins	PM		-1	37	40
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		70	70	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	AM	PM			
	105-120	105-120			
	170	162			

  
Signature, Cook Supervisor (AM)

4/17/2020  
DATE

  
Signature, Cook Supervisor (PM)

  
FOOD SERVICE MANAGER

4/19/20  
DATE



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 17, 2020

DATE: APRIL 17, 2020			CYCLE: 2			FRIDAY			BREAKFAST		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Fongang	Cinnamon Oatmeal	1 cup	1.5LS	0335	187	VEGETARIAN	Oatmeal	1 cup	14PN	2PN	
Dominic	Pancakes	2 each	10CS	0200	170	Peanut Butter	Pancakes	2 ea	14PN	2PN	
Cuervo	Syrup	1/4 cup	2.15LS	0300	125	1 oz	Diet Syrup	2 oz	12+	—	
Pedro	Turkey Sausage	2 oz	2.25LS	0230	179		Turkey Sausage	2 oz	17-9	1/2PN	
Cuervo	Margarine	2 pats	1.95LS	0330	33		Margarine	1 pat	33	—	
Savior	Sugar	2 pkts	1.50CS	0330	RT		Sugar Sub	2 pkt	RT	—	
Michael	Coffee	8 oz	130	0335	184		Coffee	8 oz	184	—	
	Milk 2%	8 oz	510	0425	33		Milk 2%	8 oz	33	—	
							Canned Fruit	1/2 c	127	—	
SERVICE DOCUMENTATION											
Portions verified by:											
Signature: <u>2th</u> Cook Supervisor											
Signature: <u>B. Vazquez</u> Food Service Manager											
Meal Count Documentation											
Population 515 Staff											
Population - ICE 4159											
MARSHALLS 56											
Call Backs 0											
Test Trays 2											
Labeled & Refrigerated											
Yes No											
Johnny Sack Meal Counts											
Test Sacks 2											
Labeled & Refrigerated											
Yes No											
MEAL TRAY SET UP											
Butter Sugar Sausage											
Pancake Omelet											



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 17, 2020

CYCLE: 2

FRIDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Leoncio	Fish	4 oz	150s	0930	170.0	VEGETARIAN	Baked Fish 4 oz	170.0	264wa	—
Isachin	Beans	1 cup	100 lbs	0600	180.1	Beans 2 cups	Beans 1 c	180.1	10 pan	1 pan
Manuel	Rice	1/2 cup	50 lbs	0700	172.0	Rice 1 cup	Rice 1/2 c	172.0	5 pan	1 pan
Joel	Carrots	1/2 cup	120 lbs	0700	183.0	Carrots 1 cup	Carrots 1 c	183.0	10 pan	—
Media	Onion	1 slice	1 bag	0930	40	Cornbread 2 pieces	Onion 2 sl	40	3 bag	—
Marlene	Cornbread	1 piece	1/2 bag	0830	RT		Bread 1 sl	RT	3 bag	—
Anthony	Margarine	1 pat	10s	0930	38		Margarine 1 pat	38	10s	—
Anthony	Tartar Sauce	1 pkt	1 lbs	0800	RT		Unsweet Tea 8 oz	40	35	—
Chico	Unsweet Tea	8 oz	35	0800	40					

Portions verified by:

Meal Count Documentation

Population 516 Staff 4

SERVICE DOCUMENTATION

Signature:

Revised

Cook Supervisor

Signature:

B. Vazquez  
Food Service Manager

First cart out:

1020

Last cart out:

1150

Signature

Revised

Prepared by:

Johnny Sack

MEAL TRAY SET UP

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Combined

Rice

Cupboards

Protein	1 oz
Bread	2 slices
HYPER CALORIC	CALL
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

Test Sacks

Fish w/ onions

Bean

Rev 02/2020 mps





Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 17, 2020

CYCLE: 2

Prepared by:			Menu Items			Serv size	CYCLE: 2			FRIDAY			DINNER		
Prepared by:			Menu Items			Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Perez		Chili Mac	1 cup	12 PMS	1100	200°			VEGETARIAN	Ground Turkey	4 oz	187°	1pn	✓	
Perez		Beans	1 cup	12 PMS	1100	207°				Raw Vegetables	1 c	36°	1pn	✓	
Perez		Squash	1/2 cup	8 PMS	1100	195°				Beans	1 c	207°	13pn	1pn	
		w/ Tomato & Onion		8 PMS	1100	195°				Squash	1 c	195°	6pn	1pn	
		Dinner Roll	1 each	3 bins	1400	RT				w/ Tomato & Onion		195°	1pn	✓	
Portillo		Margarine	1 pat	1 CS	1400	37			Dinner Roll	1 ea	RT	2.80bx	✓		
Zahangir		Brownie	1 piece	2 bags	1400	RT			Margarine	1 pat	37°	1bx	✓		
Gao		Drink w/Vit C	8 oz	40 CS	1300	33			Canned Fruit	1/2 c	RT	1bx	✓		
Hossain									Unsweet Drink	8 oz	33°	25	✓		
<p>Portions verified by: <u>A. Rana</u></p> <p>Signature: <u>A. Rana</u> Cook Supervisor</p> <p>Signature: <u>B. Vazquez</u> Food Service Manager</p>															
<p>MEAL COUNT DOCUMENTATION</p> <p>Population 515</p> <p>Population - ICE 459</p> <p>MARSHALLS 56</p> <p>Call Backs 0</p> <p>Test Trays 2</p> <p>Staff 12</p> <p>Labeled &amp; Refrigerated (Yes) No</p> <p>Johnny Sack Meal Counts</p> <p>Test Sacks</p> <p>Labeled &amp; Refrigerated (Yes) No</p>															
<p>MEAL TRAY SET UP</p> <p>Tomato Squash onion</p> <p>Beans</p> <p>Brannie</p> <p>Chili mac</p>															



**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 4/18/2020

**Time:** 5:00 AM **Time:** 12:00 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		178	178	—
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		152	183	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		158	175	200ppm
	Lunch		160	170	200ppm
	Dinner		132	129	200ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		<b>Freezer 0 Or below</b>	<b>Walk-in 35-40 F</b>	<b>Walk-in 35-40 F</b>
Record temperatures, Freezer and Walk-ins	AM		-2.5	37.8	38.1
Record temperatures, Freezer and Walk-ins	PM		-1.8	34.9	39.9
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		<b>Spice Room</b>	<b>Store Rm</b>	
Record temperatures Dry Storage Areas	AM		65	70	
Record temperatures, Dry Storage Areas	PM		63	64	
<b>Water Temps &amp; Handwash Areas</b>	<b>AM</b>	<b>PM</b>			
	105-120	105-120			
	176	174			

Signature, Cook Supervisor (AM)

4/18/20  
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

4/19/20  
DATE



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 18, 2020

CYCLE: 2

DATE: APRIL 18, 2020			CYCLE: 2			SATURDAY BREAKFAST					
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Amaya	Farina	1 cup	1.25c	0330	190	VEGETARIAN	Farina	1 c	12	1/2 m	
Alexandre	Eggs	2 ea	5c	0150	180	25 Peanut Butter 1 oz	Diet Jelly	2 pkts	6 pw	1/4 pw	
Omar	Cream Gravy	1/2 cup	1.15c	0345	186				6 pw	1/2 m	
Gwenere	Turkey Sausage	2 oz	2.5c	0230	167		Turkey Sausage	2 oz	21.50w	1/2 m	
Raciel	Biscuits or Tortilla	1 ea/2	1.5c	0330	RT		Biscuit	1 ea	RT	13 pw	2 m
Everett	Margarine	1 pat	1.6c	0335	35		Canned Fruit	1/2 c	RT	—	—
Bos	Sugar	2 pks	1.40 m	0335	RT		Sugar Sub	2 pkts	RT	—	—
Michael	Coffee	8 oz	30c	0335	183		Coffee	8 oz	183	—	—
	Milk 2%	8 oz	5.40 m	0445	33		Milk 2%	8 oz	—	—	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:

*[Signature]*  
Cook Supervisor

Population - ICE 4159

Labeled & Refrigerated

Staff 1

First cart out: 0445

Last cart out: 0535

Signature:

*[Signature]*  
Food Service Manager

Refrigerated

Yes

No

Prepared by:

Johnny Sack 13

HS SNACK

Sack meal

Johnny Sack Meal Counts

MEAL TRAY SET UP

*[Signature]*

Proteins	2 - 2oz
Bread	4 slices
Fruit	1 each
Drink	1 each

Protein	1 oz
Bread	2 slices
HYPER CALORIC	
Protein	2 - 2oz
Bread	4 slices
Cookie	1 each
Drink	1 each

Test Sacks

Yes

No

grevy Eggs

Sugar

~~Farina~~ Farina

Biscuit / Sausage



# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 18, 2020

CYCLE: 2

**SATURDAY LUNCH**

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Ricardo	Turkey Ham	3 oz	140 lbs	DB	40	VEGETARIAN	Turkey Ham	3 oz	5 pan	—
Media	Sliced Cheese	1 oz	512 sliced	0600	40	Grilled Cheese	Sliced Cheese	1 oz	5 1/2 slice	—
Ibrahim	Vegetarian Beans	1 cup	150 lbs	0430	188.1	Sandwich - 1	Beans	1 c	13 pax	
Podolfo	Macaroni Salad	1/2 cup	50 lbs	DB	40	Macaroni Salad	Carrots	1 c	1 pan	—
Sorenes	Lettuce	1/4 cup	2 1/2 c	0730	40	1 cup	Lettuce	1/2 c	4 pan	—
Paul	Onion Slice	1 slice	1 bag	DB	40	Lettuce	Onion	1 sl	1 tub	—
Lopez	Mayo/Mustard	1 pkt ea	1 c	0900	RT	1/2 cup	Mustard	1 pk	52 pc	—
Robert	Fruit	1 each	5 c	0900	40	Dressing	Canned Fruit	1/2 c	5 pan	—
Weldon	Bread	2 slices		0900	RT	1 pkt	Bread	2 sl		
Gidem	Unsweet Tea	8 oz	.35	0740	38		Unsweet Tea	8 oz	35	—

Portions verified by:

## Meal Count Documentation

# SERVICE DOCUMENTATION

Signature:	<u>Royed</u>	Cook Supervisor	Population <u>519</u>	Staff <u>0</u>	First cart out: <u>1015</u>
Signature:		Food Service Manager	Population -ICE MARSHALLS <u>57</u>	Labeled & Refrigerated <u>(Yes)</u>	Last cart out: <u>1130</u>
			Call Backs <u>6</u>		Signature <u>Royed</u>
			Test Trays <u>1</u>	No	

Prepared by:	Johnny Sack	100	HS SNACK	Sack meal	Meal Counts	MEAL TRAY SET UP		
<i>Vogel Kitchen Residents</i>	Proteins	2 - 2oz	Protein	1 oz	<del>Test Sacks</del>	<i>Fruit &amp; Veggie</i>	<i>Lettuce</i>	<i>Hot sauce</i>
	Bread	4 slices	Bread	2 slices				
	Fruit	1 each	HYPHER CALORIC					
	Drink	1 each	Protein	2 - 2oz	CALL BACK			
			Bread	4 slices				
			Cookie	1 each	TOTALS			
		Drink	1 each		<del>Labeled &amp; Refrigerated</del>	<i>Cheese</i>	<i>Meat</i>	<i>Beans</i>
					<del>Yes No</del>	<i>Bread</i>		

Rev 02/2020 mps



Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET

## AURORA ICE PROCESSING UNIT

DATE: APRIL 18, 2020

CYCLE: 2

SATURDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Perez -	Ck Lg Quarter	4 oz	14 PHS	1100	186	VEGETARIAN	Baked Chicken	174 4 oz	1 PHS	C
Takwi -	Potato Au gratin	1/2 cup	6 PHS	1100	202	Potato Augratin				
Perez -	Mixed Vegetables	1/2 cup	6 PHS	1100	204	1 cup	Mixed Vegetables 1 c	204	6 PHS	O
Li -	Beans	1 cup	10 PHS	1100	205	Mix Vegetables	Beans 1 c	205	10 PHS	O
Islam -	Dinner Roll	1 each	2 bin	1400	RT	1 cup	Canned Fruit 1/2 c	RT	1 PHS	O
Hossain -	Margarine	1 pat	1 CS	1400	39	Beans				
Islam -	Salad	1/2 cup	2 bin	1400	38	1.5 cups	Salad 1/2 c	38	2 bin	O
Hossain -	Dressing	1 oz	3 CS	1400	RT	Dinner Roll	Diet Dressing 1 pkt	RT	1 CS	O
Li -	Drink 2 Vit C	8 oz	4 CS	1300	33	2 each	Unsweet Drink 8 oz	33	1	O

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: A. Rana	Cook Supervisor	Population 519	Staff 15
Signature: B. Bandyopadhyay	Food Service Manager	Population - ICE 462	Labeled & Refrigerated
		MARSHALLS 57	Yes No
		Call Backs 0	Johnny Sack Meal Counts
		Test Trays 2	Test Sacks
		HS SNACK	Labeled & Refrigerated
		Sack meal	Yes No
		Protein 1 oz	TEST
		Bread 2 slices	CALL
		HYPER CALORIC	BACK
		Protein 2 - 2oz	TOTALS
		Bread 4 slices	1 each
		Cookie 1 each	1 each
		Drink 1 each	1 each

Prepared by:	Johnny Sack	MEAL TRAY SET UP
	Proteins 2 - 2oz	Salad
	Bread 4 slices	Potato
	Fruit 1 each	
	Drink 1 each	
		Beans
		Chicken

**FOOD SERVICE**

**UNIT: 195- AURORA KITCHEN**

**OPENING and CLOSING CHECKLIST**

**Date:** 4-19-20

**Time:** 0130 AM **Time:** 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
<b>DISH MACHINE</b>	<b>Temperature</b>		<b>Wash 150+</b>	<b>Rinse 180+</b>	
Temperature according to manufacturer's specifications	Breakfast		154	182	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		150	187	
<b>POT and PAN SINK</b>	<b>Temperature</b>		<b>Wash 110 F+</b>	<b>Rinse 110F+</b>	<b>200 ppm</b>
Final Rinse Temps determined by chemical agent used	Breakfast		115	115	200 ppm
	Lunch		165	171	200 ppm
	Dinner		138	146	200 ppm
<b>FREEZER and WALK-IN</b>	<b>Temperature</b>		Freezer 0 Or below	Walk-in 35-40 F	Walk-in 35-40 F
Record temperatures, Freezer and Walk-ins	AM		0	36	38
Record temperatures, Freezer and Walk-ins	PM		0	37	40
<b>DRY STORAGE</b>	<b>Temperature 45-80F</b>		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		64	63	
<b>Water Temps &amp; Handwash Areas</b>	AM 105-120	PM 105-120			
	172	171			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





Secure Services™

# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 19, 2020

CYCLE: 2

SUNDAY

LUNCH

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Wefan Kidane Nehne Tina Voppe Quinn Munira Garden	Fidelo	1/2 cup	50 lbs	0900	1750	VEGETARIAN	Fidelo 1/2 c	1750	9pm	1pm
	w Meat Sauce	1/2 cup	140 lbs	0700	180	Pasta 1 cup	w Meat Sauce 1/2 c	180	—	—
	Green Beans	1/2 cup	120 lbs	0730	178.1	Tomato Sauce 1/2 cup	Green Beans 1/2 c	178.1	6pm	—
	Beans	1 cup	150 lbs	0600	1850	Roll 2 each	Beans 1 c	1850	3pm	2pm
	Garden Salad	1/2 cup	2 1/2 c	0730	40		Garden Salad 1/2 c	40	6pm	—
	Dressing	1 oz	1 1/2 c	0800	RT		Diet Dressing 1 oz	RT	52x	—
	Roll	1 each	2 1/2 c	0900	RT					
	Margarine	1 pat	1 c	0800	38		Margarine 1 pkt	38	52x	—
	Unsweet Tea	8 oz	35	0810	40		<del>Fruit</del> Fruit 1 ea	40	1pm	—
							Unsweet Tea 8 oz	40	35	—

Meal Count Documentation				SERVICE DOCUMENTATION			
Portions verified by:		Population 519		Staff 0		First cart out: 1010	
Signature: <i>Reyad</i>		Population - ICE 462		Labeled & Refrigerated Yes No		Last cart out: 1120	
Signature: <i>B. Bluff</i>		MARSHALLS 57		Johnny Sack Meal Counts		Signature: <i>Reyad</i>	
		Call Backs 3		Test Sacks			
		Test Trays 1		Labeled & Refrigerated Yes No			
		HS SNACK		Sack meal			
		Protein 1 oz		TEST			
		Bread 2 slices		CALL			
		HYPER CALORIC		BACK			
		Protein 2 - 2oz		TOTALS			
		Bread 4 slices		Labeled & Refrigerated Yes No			
		Cookie 1 each					
		Drink 1 each					

MEAL TRAY SET UP			
Proteins	2 - 2oz	Rolls	Salad
Bread	4 slices	Spaghetti w/ wheat sauce	
Fruit	1 each		
Drink	1 each	Bean	





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# PRODUCTION SERVICE RECORD/COOK WORKSHEET AURORA ICE PROCESSING UNIT

DATE: APRIL 19, 2020

CYCLE: 2

SUNDAY

DINNER

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Perez	Turkey Salad	1/2 cup	6 PHS	1300	37°	VEGETARIAN	Turkey Salad 1/2 c	37°	6 PHS	0
Perez	Potatoe Salad	1/2 cup	6 PHS	1300	36°	Peanut Butter	Steam Potato 1/2 c	184°	1 PHS	0
Perez	Coleslaw	1/2 cup	2 bin	1400	37°	3 oz	Coleslaw 1 c	39°	2 PHS	0
Zheng	Lettuce	1/2 cup	2 bin	1400	38°	Jelly	w diet dressing 1 pk			
Islam	Onion	1 slice	1 bin	1500	38°	2 packets	Lettuce 1 c	38°	2 PHS	0
						Bread	Onion 1 sl	38°	1 bin	0
Li	Bread	2 slices	4 bin	1400	RT	4 slices	Broccoli 1 c	181°	2 PHS	0
Perez	Cake	1 piece	2 bag	1400	RT		Bread 2 sl	RT	4 bin	0
Li	Drink w Vit C	8 oz	40CS	1300	33°		Canned Fruit 1/2 c	RT	1 PHS	0
							Unsweet Drink 8 oz	33°	1	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: A. Lopez	Cook Supervisor	Population 519	Staff 15
Signature: B. Lopez	Food Service Manager	Population - ICE 462	Labeled & Refrigerated (Yes) No
		MARSHALLS 57	Johnny Sack Meal Counts
		Call Backs 0	Test Sacks
		Test Trays 2	Labeled & Refrigerated (Yes) No

Prepared by:	Johnny Sack	HS SNACK	Sack meal	MEAL TRAY SET UP
	Proteins	2 - 2oz	TEST	
	Bread	4 slices	1 oz	
	Fruit	1 each	2 slices	
	Drink	1 each	CALL BACK	
			TOTALS	
			1 each	
			1 each	





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## North Building Temperature Log

195 Aurora Processing Center  
3130 Oakland St.  
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	75.6							
	A-2	75.8							
	A-3	76.0							
	A-4	72.6							
	B-1	75.2							
	B-2	76.3							
	B-3	74.4							
	B-4	76.2							
	C-1	Unoccupied							
	C-2	74.3							
	C-3	72.3							
	C-4	70.7							
	D-1	Unoccupied					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	75.6					N/A	N/A	N/A
	E-2	75.8							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: \_\_\_\_\_

### Medical Showers Temperature Log

Name: \_\_\_\_\_

Date: \_\_\_\_\_

104/19/2020

ROOM

542	540	538	536	534	523	522

Tub Room

--

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

# Temperature Log

## South Building

195 Aurora Processing Center

3130 Oakland St.

Aurora, CO 80010

**DAILY**

DATE:

04/19/2020

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	72.1			
	South-B	72.1			
	South-C	72.1			
	South-D	72.3			
	South-E	Unoccupied			
	South-F	73.1			
	South-G	77.1			
	South-L	Unoccupied			
	South-M	73.3			
	South-N	70.8			
	South-X	70.9			
	South-Y	71.9			
	South-Z	74.9			
	South-SMU	N/A			
	South-SMU - Shower 3	68.5			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: \_\_\_\_\_

Temperature Taken with a Fluke Mod 52 Digital Thermometer

## ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2019	CYCLE 2	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Cup Bread Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Creamed Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Combread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal Pancakes Turkey Sausage Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Combread / Margarine Tartar Sauce Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomatoes & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian

